

# À LA CARTE

## APPETISERS:

### FOTOGRAFISKA BREAD BASKET FOR ONE 3.5 €

Sourdough / spent grain rye bread / linseed crisp / hummus

bread basket extra 1.5 €

### LOCAL ARTICHOKE (V) 15 €

Rösti with autumn vegetables / Romesco sauce / crispy Jerusalem artichoke

### GRASS-FED BEEF TARTAR 17 €

Burnt onion sauce / pickled chanterelles / Kolotsi farm pecorello cheese

### APPLE-GLAZED WHITEFISH 16 €

Red cabbage gazpacho / local furikake / marinated vegetables

### FARM-GROWN TOMATOES 15 €

Egg white cream with garum / grilled local grapes / garlic confit

## MAIN:

### SOURDOUGH RIGATONI 17 €

Brown butter & whey sauce / Viinamärdi pecorello cheese / crispy sourdough

### TEMPURA STYLE VEGETABLES & MUSHROOMS 18 €

Radish & paprika sauce / marinated radish / grilled green onion

### ROASTED WHITEFISH 24 €

Cauliflower tabbouleh / saffron sauce / Jõelähtme garden greens

### GRILLED QUAIL 26 €

Vadouvan spiced carrot / ramsons & pine shoot chimichurri / malted rye grains

ONLY SAVOURY DISHES WERE LISTED HERE. ASK FOR A SEPARATE DESSERT MENU.

## TASTE JOURNEY SPECIAL MENU

# „IN BLOOM” 75 €

Nature is enigmatic. Strong and noble, yet fragile and fleeting. Tamed or wild, groomed or untouched, influenced and altered by humans. Bright and beautiful, yet simultaneously dark and ominous.

Inspired by the exhibition "In Bloom", the taste menu is truly blossoming.

## TASTE MENU:



RED CABBAGE GAZPACHO

FOTOGRAFISKA BREAD BASKET

FARM-GROWN TOMATOES

BEEF TARTAR

TEMPURA

WHITEFISH

FOTOGRAFISKA CHOCOLATE

PETIT FOURS

## ORDER IN ADDITION TO EACH COURSE:



### SOMMELIER SUGGESTIONS:

Wine 45 €

Beer 30 €

Non-alcoholic beverage (virgin cocktails, kombucha) 30 €

Fotografiska Tallinn  
co-owner & Head Chef

PEETER PIHEL

Sommelier

KRISTJAN KIHO